

IN THE CLAIMS:

✓ Please cancel claims 1-10 without prejudice or disclaimer of the subject matter contained therein.

Please add the following claims:

11. (New) A method of sterilizing poultry meat comprising the step of

subjecting poultry meat to a contact treatment with an aqueous hinokitiol solution in poultry processing for a production of poultry meat, wherein the contact treatment is carried out in one or more steps selected from the group consisting of an evisceration step, a chilling step and a wrapping step.

12. (New) The method according to claim 11, wherein the contact treatment is further carried out in the interval between the evisceration step and the chilling step or in the interval between the chilling step and the wrapping step.

13. (New) The method according to claim 11, wherein the concentration of hinokitiol in the aqueous hinokitiol solution is from 1 to 50000 ppm.

14. (New) The method according to claim 11, wherein the aqueous hinokitiol solution has a pH of 4 to 11.

15. (New) The method according to claim 11, wherein the contact treatment is carried out at a temperature of 0° to 70°C.

16. (New) The method according to claim 11, wherein the contact treatment is carried out by at least one selected from the group consisting of applying a coat, spraying, rubbing and immersion.

17. (New) A method of sterilizing poultry meat comprising the step of

subjecting poultry meat to a contact treatment with an aqueous hinokitiol solution in poultry processing for a production of poultry meat, wherein the contact treatment is carried out in one or more intervals between consecutive two steps selected from the group consisting of: between an evisceration step and a chilling step and between a chilling step and a wrapping step.

18. (New) The method according to claim 17, wherein the contact treatment is further carried out at the chilling step.

19. (New) The method according to claim 17, wherein the concentration of hinokitiol in the aqueous hinokitiol solution is from 1 to 50000 ppm.

20. (New) The method according to claim 17, wherein the aqueous hinokitiol solution has a pH of 4 to 11.

21. (New) The method according to claim 17, wherein the contact treatment is carried out at a temperature of 0° to 70°C.

22. (New) The method according to claim 17, wherein the contact treatment is carried out by at least one selected from the group consisting of applying a coat, spraying, rubbing and immersion.

23. (New) A method for producing sterilized poultry meat comprising the step of

subjecting poultry meat to poultry processing, during which said poultry meat is sterilized by the method according to any one of claims 11 to 22.